

KHICHADI

Ingredients :

**01 small cup of rice,
½ small cup of Moong Dal ,
2 ½ teaspoon of jeera powder,
2 green chilies medium size,
2 teaspoon of pure ghee,
5 cloves,
5 chilies ,
2 sticks of Cinnamon
,
½ teaspoon of turmeric powder
salt to taste.**

Method :

Mix rice and dal and wash them twice – drained all water – then keep cooker on the gas – keep the flame low - put pure ghee – once it melts then put cloves, cinnamon , chili and then cover the lid just for 30 secs as the chill may pop out – then put green chillies which are cut in two pieces – just stir once – then put cumin powder and stir for 01 minute then put haldi powder and stir once and put rice and dal and stir for 2 minutes – then put 2 ½ cup of water – used same cup use to measure rice – then put salt and stir once and close the lid and fix the whistle and make the flame higher – after 3 whistle or after 10 minutes make the flame lower and after 2 minutes put the gas off – open the cooker once the steam is gone – approx after 10 minutes – then eat hot as it does not taste good when it is cold.